

What is claimed:

1. A sweet jellied paste which is produced by the steps of:  
restoring dried fruits by immersing the dried fruits in water so as to  
obtain restored fruits and immersion water;  
adding either the restored fruits or strained restored fruits to agar  
liquor together with the immersion water and then mixing them up;  
and  
kneading the same to a final product.
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2. A sweet jellied paste which is produced by the steps of:  
restoring dried fruits by immersing the dried fruits in water so as to  
obtain restored fruits and immersion water;  
boiling beans, and then straining the same to obtain strained boiled  
beans;  
adding the strained boiled beans and either the restored fruits or  
strained restored fruits to agar liquor together with the immersion  
water, and then mixing them up; and  
kneading the mixture to a final product.
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3. A sweet jellied paste which is produced by the steps of:  
preparing granulated Luo-Han berries, powdered Luo-Han berries or a  
solution of Luo-Han berries;  
adding floured grains and at least one material selected from among  
the said granulated Luo-Han berries, powdered Luo-Han berries and a  
solution of the Luo-Han berries to agar liquor, and then mixing them  
up;

kneading the mixture to a final product

4.A method for producing a sweet jellied paste, which comprises the steps of:

5 restoring dried fruits by immersing them in water so as to obtain restored fruits and immersion water;  
adding either the restored fruits or strained restored fruits to agar liquor together with the immersion water, and then mixing them up;  
thermally kneading the same;

10 adding an additional amount of dried fruits and agar liquor thereto and mixing up the same;  
further thermally kneading, and cooling the same to a final product.

5.A method for producing a sweet jellied paste, which comprises the steps of:

15 restoring dried fruits by immersing them in water so as to obtain restored fruits and immersion water, said restored fruits being mashed, using a mixer where necessary;  
boiling beans, and then straining the same to obtain strained boiled beans;

20 adding the strained boiled beans and either the restored fruits or strained restored fruits to agar liquor together with the immersion water, and then mixing them up;  
thermally kneading the same;

25 adding an additional amount of the strained boiled beans, restored fruits, dried fruits paste, and/or agar liquor thereto and mixing the same;

further thermally kneading, and then cooling the same;  
further adding an additional amount of the agar liquor thereto after  
being cooled; and  
thermally kneading the same to a final product.

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6. A method for producing a sweet jellied paste, which comprises the steps  
of:

preparing granulated Luo-Han berries, powdered Luo-Han berries or a  
solution of Luo-Han berries;

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adding floured grains and at least one material selected from among  
the said granulated Luo-Han berries, powdered Luo-Han berries and a  
solution of the Luo-Han berries to agar liquor, and then mixing them  
up;

thermally kneading thus obtained mixture;

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adding an additional amount of the floured grains, one of the Luo-Han  
berries, floured Luo-Han berries and the solution thereof and the agar  
liquor thereto, and then mixing them up;

further thermally kneading, and then cooling the same;

adding an additional amount of the agar liquor thereto after being  
cooled; and

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thermally kneading, and cooling the same again to a final product.

7. A sweet jellied paste according to claim 1, wherein at least one material  
selected from among grains, grain syrups, tea, vegetables, seaweed, seeds,  
nuts and berries, potatoes, starches, sap and herbs is added to said agar  
liquor, which is then kneaded to a final product.

thermally kneading, and cooling the same again to a final product.

8.A sweet jellied paste according to claim 2, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches, sap and herbs is added to said agar liquor, which is then kneaded to a final product.

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9.A sweet jellied paste according to claim 3, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches, sap and herbs is added to said agar liquor, which is then kneaded to a final product.

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10.A method for producing a sweet jellied paste according to claim 4, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

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11. A method for producing a sweet jellied paste according to claim 5, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

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12. A method for producing a sweet jellied paste according to claim 6, wherein at least one material selected from among grains, grain syrups, tea, vegetables, seaweed, seeds, nuts and berries, potatoes, starches sap

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and herbs is added to said agar liquor, which is then thermally kneaded to a final product.

13. A cake in which the sweet jellied paste of claim 1 is used as a material.

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14. A cake in which the sweet jellied paste of claim 2 is used as a material.

15. A cake in which the sweet jellied paste of claim 3 is used as a material.

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16. A cake in which the sweet jellied paste of claim 7 is used as a material.

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